



Brunch Package Options

Over the last few years we have hosted numerous morning and afternoon brunches on both our rooftop, as well as, our second floor. We saw that most of the events chose an option similar to the one below. If this option is not one you prefer, we can certainly customize the afternoon to your liking!

The rental fee for any afternoon event ending before 3pm is **\$250.00**. This fee guarantees you private access to the floor of your choosing for a timeframe of your liking ending at or before **3pm**.

The food and beverage minimum for this event is **\$1,000.00**.

For **\$17.00** per person, **not** including tax and gratuity, guests will receive a 90-minute buffet of 8 items listed below:

Fresh Fruit Plate

Maryland Crab Dip (house-made chips/flatbread)

Duo of Hummus & Baba Ganouj Platter (with house-made flatbread)

Chicken Biscuits and Gravy (sausage gravy & fried chicken, with buttermilk biscuits)

Avocado Toast (wheat toast, smashed avocado, heirloom cherry tomato, feta, basil, balsamic glaze)

Breakfast Tacos (scrambled eggs, bacon, sausage, cheddar, pico de gallo on flour tortillas)

Golden Brussel Sprouts (fried, tossed with raisin, walnut, garlic, honey, & chili flakes)

Cucumber Bites (cucumber, salmon lox, lemon caper aioli)

Antipasti Skewers (basil, mozzarella, prosciutto, cherry tomato)

Chipotle Chicken Sliders (fried chicken, adobo slaw, spicy aioli)

Cured Flatbreads (marinara, mozzarella, pepperoni, salami, bacon, basil)

Capresé Flatbreads (marinara, mozzarella, tomatoes, basil, balsamic reduction)

Fig & Goat Cheese Flatbreads (onion jam, goat cheese, bacon, figs, arugula, fig reduction)

Smoked Flatbreads (cream cheese, spinach, & smoked salmon flatbread topped with lemon caper aioli & diced cucumber)

Scrambled Eggs

Pancakes

French Toast

Home Fries

Cheddar Grits

For an additional **\$13.00 per person, **not** including tax and gratuity, guests can receive unlimited Bloody Marys and Mimosas**



Course Dinner Options

Servers will take guests' order on the date of the event

2-Course: **\$30** per person
(not including tax and gratuity) choose either entrée and dessert or salad and entrée
3-Course: **\$36** per person
(not including tax and gratuity)

Course One Options – CHOOSE 2 OPTIONS:

Metropolitan Salad (mixed greens, cucumbers, tomatoes, beets, onions, goat cheese, balsamic vinaigrette)
Greek Salad (spinach, cucumber, bell peppers, tomato, onion, olives, feta, greek dressing)
Spinach Salad (spinach, bacon, blueberries, tomatoes, goat cheese, lemon vinaigrette)
Apple Walnut Arugula Salad (arugula, sliced apples, red onion, walnuts, lemon vinaigrette)

Course Two Options – CHOOSE 4 OPTIONS:

Grilled Cedar Salmon (honey hickory glazed, grilled asparagus, and roasted vegetable sauté)
Braised Short Rib (Spanish red potato mash, grilled asparagus, pan au jus)
Brick Pressed Chicken (pan-seared and encrusted, Spanish red potato mash, grilled asparagus, bourbon sauce)
Shrimp and Grits (Cajun seared grits & sautéed asparagus, smoked gouda stone grits, heirloom tomato beurre blanc)
Vegan Jambalaya (creole spiced vegan chorizo & brown rice, grilled asparagus, bell pepper, onion)
Wild Rice and Chablis (grilled marinated portobellos, pan fried wild rice, asparagus, mushroom-chablis cream sauce)

Course Three Options – CHOOSE 2 OPTIONS:

Seasonal Bread Pudding
Double Chocolate Cake
Vanilla Crème Brulee
Home-Made Seasonal Cheesecake

Additional Entrée Options:

(must be ordered in advance if you choose any of the below)

6oz Filet Mignon (grilled asparagus, root vegetable mash, red wine mushroom demi glaze) **+\$6 per person**
Rockfish Imperial (seared, crab imperial, lemon beurre blanc, asparagus, black rice vegetable sauté) **+\$5 per person**
Grilled Full Rack of Lamb (marinated, roasted potatoes, asparagus, chimichurri) **+\$8 per person**



Buffet Dinner Options

\$26.00 Per Guest not including tax and gratuity
20 Guest Minimum

Please Choose 1 Salad, 3 Entrees, and 3 Sides to Be Served

Salads:

- Metropolitan Salad (mixed greens, tomatoes, cucumbers, onions, beets, goat cheese, balsamic vinaigrette)
- Greek Salad (spinach, cucumbers, tomatoes, olives, bell peppers, feta, olive oil and vinegar)
- Spinach Salad (spinach, bacon, blueberries, tomatoes, goat cheese, lemon vinaigrette)

Entrees:

- Braised Short Rib (house-made au jus)
- Italian Meatballs (house-Made marinara)
- Honey Hickory Grilled Salmon
- Pineapple-Teriyaki Roasted Chicken
- Roasted Pork Loin (apple gastrique)
- Chicken Marsala Linguine
- Pesto Pasta with Grilled Chicken
- Shrimp and Crab Scampi
- Penne Pasta with Creamy Marinara and Grilled Chicken
- Mushroom Marsala Linguine
- Spaghetti with House-Made Meat Sauce

Sides:

- Grilled Asparagus
- Roasted Rosemary Red Potatoes
- Grilled Broccolini
- Mixed Vegetable Sauté
- Steamed Vegetables
- Glazed Baby Carrots
- Pasta Salad
- Wild Rice Stir-Fry
- Mac and Cheese
- Garlic Mashed Potatoes
- Root Vegetable Mash



Hors D'oeuvres Menu

\$350 Minimum for All Orders

Prices do not reflect tax and gratuity

Fresh Fruit Platter	Serves 25	\$65.00
Crudit� Platter (with house-made dipping sauce)	Serves 25	\$55.00
Duo of Hummus & Baba Ghanouj (w/ house-made flatbread)	Serves 25	\$70.00
Maryland Crab Dip (house-made chips/flatbread)	Serves 25	\$75.00
Gourmet Imported Cheese (three cheeses, fruits, chutney, nuts, honey)	Serves 30	\$100.00
Strawberry and Whipped Goat Cheese Crostini (balsamic, basil, honey)	40 Pieces	\$80.00
Olivetta and Whipped Goat Cheese Crostini (cherry tomato, olive oil)	40 Pieces	\$80.00
Blackened Seared Tuna (sides wasabi aioli, soy)	30 Pieces	\$50.00
Cure Flatbreads (marinara, mozzarella, pepperoni, salami, bacon, basil)	4 Flatbreads	\$52.00
Capres� Flatbreads (marinara, mozzarella, tomatoes, basil, balsamic reduction)	4 Flatbreads	\$48.00
Fig & Goat Cheese Flatbreads (onion jam, goat cheese, bacon, figs, arugula, fig reduction)	4 Flatbreads	\$52.00
Ahi Tuna Pok� (raw sushi tuna, cucumber, red onion, sesame seeds, soy marinade)	25 Servings	\$100.00
Italian Braised Pork Tacos (house adobo-slaw, pico de gallo, cheddar)	20 Tacos	\$60.00
Chipotle Chicken Sliders (fried chicken, adobo slaw, jalapeno aioli)	20 Sliders	\$60.00
Chicken Wings (choose: buffalo, bbq, or honey old bay)	60 wings	\$90.00
Guacamole Toasts (goat cheese, pico de gallo)	40 Pieces	\$60.00
Balsamic Bruschetta (cherry tomato, basil, mozzarella, balsamic reduction)	40 Pieces	\$60.00
Chicken Teriyaki Satay	60 Skewers	\$70.00
Antipasti Skewers (basil, mozzarella, prosciutto, cherry tomato)	40 skewers	\$80.00
Rockfish Tacos (guacamole, pico de gallo, white cheddar)	20 Tacos	\$80.00
Lamb Sliders (braised lamb, pickled red onion, feta, pesto)	20 Sliders	\$100.00
Smoked Salmon Toasts (cream cheese, green onion, balsamic)	40 Pieces	\$80.00
Shrimp Cocktail (house-made cocktail)	60 Shrimp	\$150.00
Petite Maryland Crab Cakes (old bay aioli)	60 Pieces	\$120.00
Grilled Prosciutto Wrapped Asparagus	40 Pieces	\$80.00
Basil, Watermelon, Mozzarella Skewer (balsamic reduction)	40 Skewers	\$80.00
Fruit, Cheese, and Honey Skewers (strawberry, grape, white cheddar, mozzarella, drizzled honey)	40 Skewers	\$80.00
Bacon Wrapped Diver Scallops	20 Scallops	\$120.00
Cajun Deviled Eggs	40 Pieces	\$50.00
Crab and Avocado Toasts (siracha)	40 Pieces	\$60.00



Party Bar Options

We thank you for taking the time to consider Metropolitan as a possible host venue for the upcoming party you are planning. We have hosted numerous parties of all sizes and themes and are more than willing to create an option that fits your needs. Below are a few of our options:

Cash Bar-The guests open individual tabs or pay cash at the bar.

Drink Tickets-The host will have the option to pass out as many as desired with the bartenders keeping a running tab at the bar. The host can limit the selection (drinks) the tickets can purchase.

Consumption Bar-A running tab will be kept by the bartenders. The host can limit the selection available or can have the option to end it once it hits a certain point (dollar or time).

Open Bar-Below you will find our open bar options:

Silver Level Open Bar -\$10.75 per person per hour (\$14.06 including tax/gratuity) which includes:

- 2 House Reds, 2 House Whites
- Smirnoff Vodka
- Bacardi Platinum Rum
- Gordon's Gin
- Dewar's Scotch
- Conquistador Tequila
- Bud Light, Miller Lite, Session Lager, Yuengling, Duckpin IPA, Corona Extra or Light

Gold Level- \$15.00 per person per hour (\$19.35 including tax/gratuity) which includes:

- All liquor except Platinum Top Shelf (Don Julio, Angels Envy Bourbon, Macallan 15, Nolet's Gin)
- Products like Tullamore Dew, Makers Mark, Herradura Tequila, Tanqueray, Ketel One, are included
- Includes all beer, and all wine by the glass

Some restrictions do apply. Prices subject to change.

Please submit any questions or inquiries to General Manager, Tom Hanna
At tom@metropolitanannapolis.com



Metropolitan Kitchen and Lounge: Minimums and Fees

Evening Rooftop Rental Fees and Minimums:

Rental Fees Ensure Private Use of Facility At A Time Of Your Choosing Between 5pm-2am. Partial Rental May Be Available.

Sunday, Tuesday, Wednesday, Thursday

January-March (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$250 Rental Fee; \$750 Food and Beverage Minimum

April-October (seats 85; fits 150+ comfortably)

\$1000 Rental Fee; \$4500 Food and Beverage Minimum

November (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$250 Rental Fee; \$750 Food and Beverage Minimum

December (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$500 Rental Fee; \$1000 Food and Beverage Minimum

Friday, Saturday

January-March (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$500 Rental Fee; \$1250 Food and Beverage Minimum

April-October (seats 85; fits 150+ comfortably)

\$3000 Rental Fee; \$8000 Food and Beverage Minimum

November (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$500 Rental fee; \$1250 Food and Beverage Minimum

December (heated and enclosed; seats 32; fits 60 comfortably standing/cocktail arrangement)

\$500 Rental Fee \$1500 Food and Beverage Minimum

All Prices Subject To Change-Tax and Gratuity Not Included

Evening Second Floor Rental Fees and Minimums:

Rental Fees Ensure Private Use of Facility At A Time Of Your Choosing Between 5pm-2am. Partial Rental May Be Available.

Sunday, Tuesday, Wednesday, Thursday

January-November

\$250 Rental Fee; \$750 Food and Beverage Minimum

December

\$250 Rental Fee; \$1000 Food and Beverage Minimum

Friday, Saturday

January-November

\$500 Rental Fee; \$1750 Food and Beverage Minimum

December

\$500 Rental Fee; \$2000 Food and Beverage Minimum

All Prices Subject To Change-Tax and Gratuity Not Included

Afternoon Rentals Are Available

Please Refer All Questions and Inquiries to General Manager, Tom Hanna at
tom@metropolitanannapolis.com